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The health officer, city inspector, or any member of the board of health may affix or cause to be affixed to such meats, fish, or poultry which is tainted, diseased, or unwholesome, or to any receptacle or package containing the same, a card or tag, stating that same has been condemned and the reason therefor.

**RULE 11.** Every butcher and market man shall keep the floor, blocks, counters, locker, utensils, and every part of his market and premises clean and free from all filth and dirt and flies.

**RULE 12.** Every baker and confectioner, and every dealer in baked goods and confectionery, shall keep his cases, counters, tables, and utensils, shelves, and every part of his place of business clean; and shall protect all such baked goods and confectionery from dust, dirt, flies, and all manner of filth until delivered to the customer.

[Regulations board of health, adopted Oct. 2, 1911.]

#### LOUISVILLE, KY.

##### FOODSTUFFS—RAILROAD COMPANIES AND OTHER CARRIERS TO GIVE NOTIFICATION OF SHIPMENTS INTO CITY OF FRESH OR COLD-STORAGE MEATS OR FISH.

**SECTION 1.** That all railroad companies and other carriers be required to notify the health department of the city of Louisville upon bringing into the limits of the city of Louisville for delivery any fresh or cold-storage meats or fish intended for human consumption; and it shall be unlawful for any such railroad company or carrier to permit any consignee, or other person, to take possession or control of any such meats or fish until such railroad company or carrier has first notified said health department of the city of Louisville as herein required, and given the health department three hours time between 9 o'clock a. m. and 4 o'clock p. m. within which to inspect said meats or fish.

**SEC. 2.** Should said meat or fish be unwholesome or unfit for human consumption, then the health officer shall take the proper steps to have same destroyed. Should said meat or fish be found to be wholesome and fit for human consumption, then said health officer may in his discretion place a stamp thereon indicating such to be the case.

**SEC. 3.** Any railroad company or other carrier violating section 1 of this ordinance shall be deemed guilty of a misdemeanor and on conviction shall be fined not less than \$50 nor more than \$100 for each offense.

[Ordinance adopted Aug. 8, 1911.]

#### ORANGE, N. J.

##### FOODSTUFFS—PROTECTION OF FROM FLIES, DOGS, ETC.

1. The term "food" as used in this ordinance and the ordinance to which this is a supplement and in any ordinances amendatory thereof and supplemental thereto shall be construed to include every article used as food by man, and every ingredient in such article and milk and all milk products and all kinds of confectionery.

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8. All public dining rooms, restaurants, and lunch rooms, and kitchens connected therewith, bakeries, confectioneries, ice-cream factories and saloons, meat and fish markets, delicatessens, soda fountains, and places where milk is bottled or exposed, shall, during the season when flies are prevalent, be screened so as to exclude flies therefrom; provided, however, that any other method by which the foods intended for consumption may be properly protected against flies may, by written permit of the health officer, be used in such places in lieu of screens.

9. All fruit, vegetables, and other food stored or exposed for sale upon any sidewalk or outside of any building in the city of Orange shall be placed upon stands, tables, or other structures having a height of at least 2 feet above the sidewalk or ground, unless said food is covered or inclosed in a manner approved by this board so as to be inaccessible to dogs.

10. Apples, peaches, pears, apricots, plums, grapes, cherries, figs, dates, cut melons, coconut meat, confectionery, bakery products, fish and meat, and all foods which are usually eaten raw and without the removal of the skin, rind, husk, or other natural external coverings, shall while in process of preparation, transportation, storage, or exposure for sale, be thoroughly protected against flies, either by proper coverings, containers, or cases, or by being kept within a store, booth, or other place free from flies. All beverages and the glasses, cups or vessels from which they are drunk shall be similarly protected from flies.

[Ordinance, board of health, adopted Oct. 2, 1911, as a supplement to the Sanitary and Plumbing Code adopted Dec. 1, 1900.]